

Food Service Establishment Inspection Report

Name: **Becky Sue's Home Cookin**
 Address: **652 N Jeff Davis Dr**
Fayetteville, GA 30214

Establishment Number

1-36245

Previous

78

Score

95

Year Month Day Inspection Time Purpose Enforcement
2006 2 10 09:45 Reinspection 1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.
 X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8	X		
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection: N/A						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2								
Cat III - Correct By 27 April 06 32. a) Floor - 1) Repair all broken floor tile; 2) replace all missing floor tile; 3) Re-attach to floor loose floor tile; 4) Re-grout all floor tile. b) Walls - 1) Repaint all walls where dry wall is exposed and paint is peeling; 2) fill in all holes in walls throughout restaurant - a round electrical outlets, where equipment/shelves have been removed; 3) Replace all missing and broken cove base throughout restaurant, where needed repair wall first especially wall to left of hot water heater. c) Ceiling - 1) Repair all holes and tears in ceiling; 2) Cover insulation in storage room across from restrooms. 37. Need self-closure on back door. See Addendum											
Discussed with/Title Seong W. Nam - Owner					Inspected By/Title:						

Food Service Addendum

Name: Becky Sue's Home Cookin
Address: 652 N Jeff Davis Dr
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Date: 02/10/2006

Type of Review: A) Construction Conference

B) Preliminary Review

C) Violation Follow-Up

D) Other _____

Deficiency:

Plan of Improvement:

Comments:

Notes: 1) Need to finish replacing torn gaskets and re-attach loose gaskets. 2) 3 compartment sink replace to large 3 compartment sink by 23 Feb 06. 3) Much improved on storage - still are a few items remaining on floor - place on shelves as soon as possible. 4) Ensure new plumbing to new 3 compartment sink is properly sized indirect or has an air gap. 5) Approved for Permit.

Discussed With: _____

Inspector: _____